

What is claimed is:

- sub B1
1. A cooked sausage comprising a mixture of a meat emulsion and a fermented milk product having a pH of 4.6 or more, wherein said fermented milk product is substantially homogeneously dispersed through the meat emulsion and said mixture has a pH of about 5.5 or more.
2. A cooked sausage as claimed in claim 1, wherein said fermented milk product has a pH of 4.8 or more.
3. A cooked sausage as claimed in claim 1, wherein said fermented milk product has a pH of 5.2 or more.
- 15 4. A cooked sausage as claimed in claim 1, wherein said fermented milk product is selected from one ^{or} more of mild yogurt, buttermilk, soured cream milk, soured milk, fresh cheese, fermented whey and kefir.
- 20 5. ~~A cooked sausage as claimed in claim 1, wherein said mixture comprises 60 to 90% wt of said meat emulsion.~~
- 25 6. ~~A cooked sausage as claimed in claim 1, wherein~~
- sub B2

said mixture comprises 10 to 40% by weight of the fermented milk product.

5 7. A cooked sausage as claimed in claim 1, wherein said mixture further comprises up to 10% by weight of various spices or other additives.

8. A cooked sausage as claimed in claim 7 wherein said mixture comprises up to 10% of a prebiotic
10 additive.

6 9. A cooked sausage as claimed in claim ~~8~~⁷, wherein said prebiotic additive is inulin.

15 ~~9~~¹⁰ 10. A cooked sausage as claimed in claim 1, wherein said meat emulsion comprises red meat or poultry.

Sub B4 11. A method of making a cooked sausage which comprises forming a mixture of a meat emulsion and a
20 fermented milk product having a pH of 4.6 or more, in which mixture said fermented milk product is substantially homogeneously dispersed through the emulsion, forming the mixture into a sausage, and thereafter cooking the sausage; wherein the pH and
25 proportion of the fermented milk product in the

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mixture is such that the pH of the mixture is 5.5 or more.

12. A method as claimed in claim 11 wherein said
5 fermented milk product has a pH of 4.8 or more.

13. A method as claimed in claim 11 wherein said
fermented milk product has a pH of 5.2 or more.

10 14. A method as claimed in claim 11, wherein said
fermented milk product is prepared by inoculating a
milk product with a starter culture, monitoring the pH
of the fermented milk product, and quenching
fermentation of the fermented milk product when the pH
15 reaches a desired value.

15. A method as claimed in claim 14, wherein
fermentation of the milk product is quenched by
cooling the fermented milk product to a temperature in
20 the range -2 to 6°C.

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~~16. A method as claimed in claim 11, wherein said
starter culture comprises a slow working starter
culture.~~

17. A method as claimed in claim 11, wherein the mixture of meat and fermented milk product is formed into a sausage by extrusion through a stuffing horn into a flexible casing.

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18. A method as claimed in claim 11, wherein said meat emulsion comprises an emulsion of finely comminuted meat and is formed by comminuting whole muscle, ground, minced or mechanically separated meat
10 in the presence of said fermented milk product.

19. A method as claimed in claim 18, wherein said fermented milk product is added to the meat at a temperature of 0 to 6°C.

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20. A method as claimed in claim 18, wherein said meat has a temperature prior to comminution of 0 to 8°C.

20 21. A method as claimed in claim 11, wherein the sausage is cooked by heating in an edible fluid.

22. A method as claimed in claim 11, wherein the sausage is cooked by boiling in water at a temperature
25 in the range 60 to 80°C.

23. A method as claimed in claim 11, wherein said sausage is cooked in hot air and/or hot smoke.

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5 24. A cooked sausage comprising a mixture of a meat emulsion and a mild yogurt, wherein said mild yogurt is substantially homogeneously dispersed through the meat emulsion and said mixture has a pH of about 5.5 or more.

10 25. A cooked sausage as claimed in claim 24, wherein said mild yogurt has a pH of 4.8 or more.

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15 26. A cooked sausage as claimed in claim 24, wherein said mixture comprises 60 to 90% wt of said meat emulsion.

27. A cooked sausage as claimed in claim 24, wherein said mixture comprises 10 to 40% by weight of the mild yogurt.

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28. A cooked sausage as claimed in claim 24, wherein said mixture further comprises up to 10% by weight of various spices or other additives.

25 29. A cooked sausage as claimed in claim 28, wherein

Sub B8) said mixture comprises up to 10% of a prebiotic additive.

29 30. A cooked sausage as claimed in claim 29²⁶, wherein
5 said prebiotic additive is inulin.

31 31. A cooked sausage as claimed in claim 30²⁵, wherein
said meat emulsion comprises red meat or poultry.

Sub B3) 10 32. A method of making a cooked sausage which
comprises forming a mixture of a meat emulsion and
mild yogurt, in which mixture said yogurt is
substantially homogeneously dispersed through the
emulsion, forming the mixture into a sausage, and
15 thereafter cooking the sausage; wherein the pH and
proportion of the mild yogurt in the mixture is such
that the pH of the mixture is 5.5 or more.

20 33. A method as claimed in claim 32, wherein said
mild yogurt has a pH of 4.8 or more.

21 34. A method as claimed in claim 32, wherein said
mild yogurt is prepared by inoculating a milk mixture
with a yogurt starter culture, monitoring the pH of
25 the yogurt, and quenching fermentation of the yogurt

when the pH reaches a desired value.

- 34 35. A method as claimed in claim ³³34, wherein fermentation of the yogurt is quenched by cooling the
5 yogurt to a temperature in the range -2 to 6°C.
- 35 36. A method as claimed in claim ³³34, wherein said yogurt starter culture comprises a slow working yogurt culture.
- 10 37. A method as claimed in claim 32, wherein the mixture of meat and yogurt is formed into a sausage by extrusion through a stuffing horn into a flexible casing.
- 15 38. A method as claimed in claim 32, wherein said meat emulsion comprises an emulsion of finely comminuted meat and is formed by comminuting whole muscle, ground, minced or mechanically separated meat
20 in the presence of said yogurt.
- 36 39. A method as claimed in claim ³⁷38, wherein said yogurt is added to the meat at a temperature of 0 to 6°C.

~~39~~ 40. A method as claimed in claim ~~38~~³⁷, wherein said meat has a temperature prior to comminution of 0 to 8°C.

~~540~~ 41. A method as claimed in claim 32, wherein the sausage is cooked by heating in an edible fluid.

~~41~~ 42. A method as claimed in claim 32, wherein the sausage is cooked by boiling in water at a temperature
10 in the range 60 to 80°C.

~~42~~ 43. A method as claimed in claim 32, wherein said sausage is cooked in hot air and/or hot smoke.

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